

TAPAS

SOUTHERN GRIT CAKES AND FRIED GREEN TOMATOES

Pepper jack cheese grit cakes with hand battered fried green tomatoes with our roasted red pepper cream fraiche.

\$6.99

AHI TUNA*

Sesame seed encrusted sushi grade Tuna, seared and served with a teriyaki vinaigrette sauce. Recommended Rare to Medium Rare.

\$8.95

BACON WRAPPED SHRIMP

Fresh shrimp butter fried and wrapped in Apple wood bacon with our own secret cream sauce.

\$7.99

CRAB CAKES

Homemade mini crab cakes pan seared and served with red pepper coulis and casabi sauce.

\$8.99

SOUTHERN GATOR TAIL

Fresh chunks of alligator tail, battered and fried or blackened. Served with a side of Creole sauce.

\$7.49

RISOTTO FRITTERS

Creamy risotto and sausage mixture with fresh herbs, white wine and shallots lightly breaded and fried to perfection. House specialty.

\$7.49

CALAMARI

Hand crumbed, lightly deep fried. Served with basil marinara.

\$7.99

LOBSTER RAVIOLI

Striped Lobster ravioli, poached and served with a vodka cream tomato sauce.

\$7.50

CRAB BISQUE

Ask your server!

\$4.50 cup \$5.50 bowl

CHICKEN POT PIE SOUP

Cream based soup with vegetables and lasagna noodles, made fresh daily.

\$3.50 Cup 4.50 Bowl

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items are grilled to order.

Salads

GRILLED CAESAR SALAD

Romaine hearts tossed with homemade croutons, fancy shredded Parmesan and homemade Caesar dressing. Topped with your choice of grilled chicken, shrimp or salmon.
\$8.99

BUD SALAD

Crisp Romaine lettuce topped with tomatoes, shredded cheese, bacon crumbles, croutons and sliced onion with your choice of dressing. Topped with your choice of grilled chicken, shrimp or salmon.
\$8.99

GRILLED RAVINE SALAD

Mixed field greens with caramelized pecans, strawberries, seared pears, gorgonzola crumbles, dressed with Balsamic vinaigrette. Topped with your choice of chicken, shrimp or salmon.
\$8.99

Aged Beef

FILET MIGNON

Petite 7oz Aged hand cut tenderloin steak.
\$18.99

RIB-EYE

16oz hand cut Rib-eye Steak
\$19.99

BEEF WELLINGTON

A 7oz hand-cut Filet Mignon topped with mushroom duxelle, wrapped in Puff Pastry and cooked to your liking, served with our peppercorn cream sauce.
\$19.99

House Specialties

Entrees include choice of salad and two sides.

PORK OSSO BUCCO

Marinated and slow-cooked then topped with a brandy peppercorn cream sauce.
\$17.99

CRAB STUFFED CHICKEN

Chicken breast stuffed with cream cheese, lump crab and spinach, topped with basil cream sauce.
\$15.99

STRAWBERRY CHICKEN

An 8 oz pecan encrusted chicken breast with Strawberry Cream Sauce.
\$16.99

LE CORDON BLEU, Southern Style

Chicken breast stuffed with ham and Swiss cheese and wrapped in Apple wood smoked bacon, served on a nest of homemade fettuccine Alfredo.

\$14.99

AHI TUNA

Sesame seed encrusted Sushi grade Tuna, seared and served with a teriyaki vinaigrette sauce. Recommended Rare to Medium Rare.

\$16.99

SEAFOOD TRIO

Fresh white shrimp, cold water scallops, Fresh Grouper Filet. Fried, grilled or blackened.

\$19.99

SHRIMP PLATTER

Fresh white shrimp, butter fried and fried to a golden brown, also available grilled or blackened.

\$14

STUFFED GROUPER

Fresh Grouper filets with lump crab cake stuffing topped with a burre blanc sauce.

\$17.49

BACON WRAPPED PORK TENDERLOIN

Seared and finished in the oven, served with Cognac cream sauce.

\$16.99

The Sweet Spot**CREME BRULEE**

Classic French custard, served cold with a hot and crispy crust

\$4.99

FRIED CHEESECAKE

Served with strawberry sauce and vanilla ice cream.

\$5.99

SOUTHERN BUTTER PECAN CHEESECAKE

With Jack Daniel's sauce

\$4.99

KEY LIME CHIFFON

With Tequila Caramel Sauce.

\$4.99

ULTIMATE CHOCOLATE CAKE

Chocolate, Chocolate, Chocolate... Need we say more!

\$6.50

VANILLA BEAN ICE CREAM

\$2.50

DESSERT OF THE DAY

Ask your server for daily specials from the pastry chef!

FROM THE BAR...

BEER

ICE COLD DRAFT

Shocktop, Yuenling, Bud Light and Michelob Ultra

DOMESTIC BOTTLES

Budweiser, Bud Light, Bud Select, Miller Light, Coors Light, O'douls, Bud Light Lime, Buckler's N/A

PREMIUM DOMESTIC BOTTLES

Mich Ultra, Sam Adams, Killian's, Landshark, Sweetwater 420, Sierra Nevada Pale Ale, Beck's N/A, Beck's, Miller Genuine Draft...ask your server, we try new beers all the time!

IMPORT BOTTLES

New Castle, Heineken, Guinness, Corona, Corona Light, Amstel Light, Stella Artois....please check with your server, we try new beers all the time!

HOUSE WINE

CABERNET

\$6.50

MERLOT

\$6.50

PINOT NOIR

\$6.50

WHITE ZINFANDEL

\$6.50

CHARDONNAY

\$6.50

RIESLING

\$6.00

PINOT GRIGIO

\$6.50

MOSCATO

\$5.25

SPECIALTY DRINKS

RAVINETINI

Our House special

\$7

CARAMEL APPLE MARTINI

\$7

COSMOPOLITAN

\$7

CHOCOLATE GODIVA MARTINI

\$7

TOP SHELF MARGARITA

\$7

CLASSIC MARTINI

Your favorite martini with either premium Gin or Vodka, with a Gorgonzola stuffed olive.

\$7